

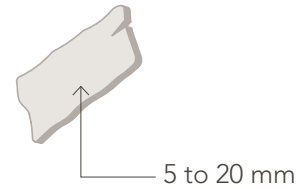


## CHIPS

*Made from the highest quality barrel oak, Chips are used for rapid diffusion of aromas and tannic potential. They contribute to the finishing of the wine before release to market.*

## TECHNICAL INFORMATION

- Origin:** French oak selected according to our quality criteria.
- Traceability:** By lot, 100% French wood certified PEFC, mostly from forests managed by the French Office of National Forestry.
- Wood seasoning:** 24 months in our open air wood yard in Champagne.
- Manufacturing process:** Chipped dry wood, sifted and stabilized.
- Roasting oven:** "Rotary toasting". Complex multi-effect toasting, grilled on the surface, deep absorption, concentrated aromas.
- Volume of liquid displaced by 2.2 lbs:** 0.87 gal.

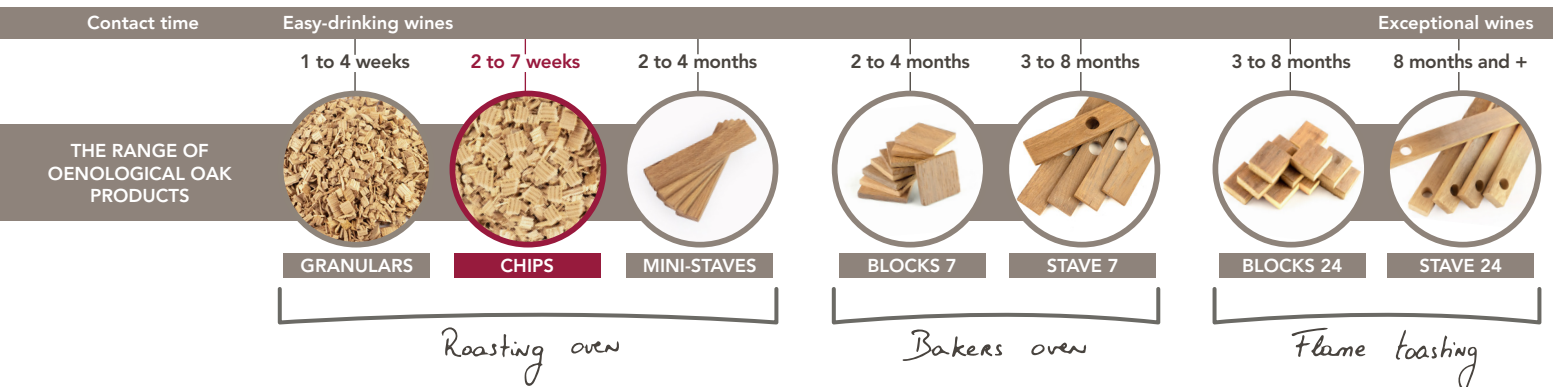


## PACKAGING

- 33 lbs box: two 16.5 lbs (7.5 kg) infusion net bags
- 1 pallet: 24 boxes = 793 lbs (360 kg)

### STORAGE CONDITIONS

Above ground in the original packaging, between 41 and 82° F in dry and sanitary environment reserved for food products. Do not expose to odors. Can be conserved up to 3 years in original packaging.



## OUR COMMITMENTS



OAK SEASONING YARD  
24 TO 36 MONTHS



TOTAL TRACEABILITY



SAWMILL INTEGRATED



GUARANTEE OF HACCP STANDARDS



GUARANTEED FRENCH OAK

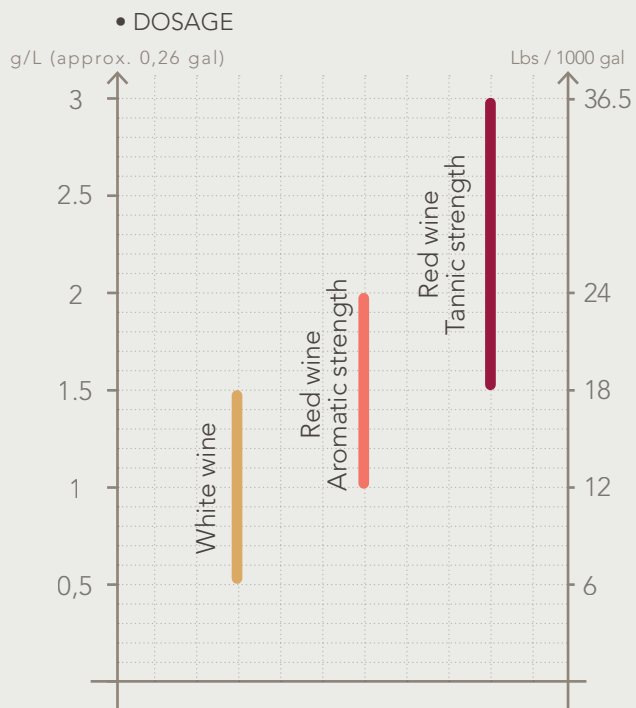
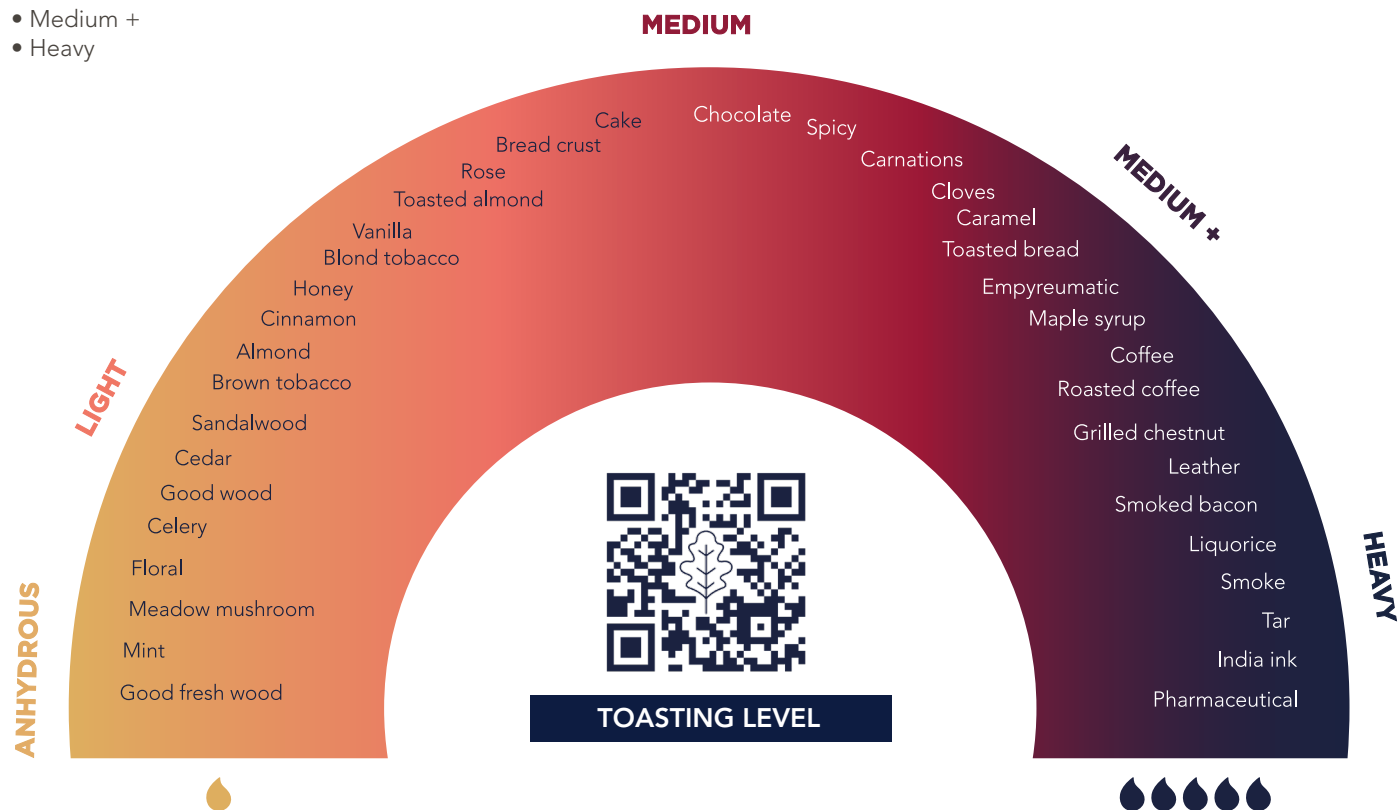


SUSTAINABLY MANAGED FORESTS

# CHIPS | Aromatic palette

5 levels of toasting available:

- Anhydrous
- Light
- Medium
- Medium +
- Heavy



**EFFECTS**

- Gain in aromatic complexity.
- Brings roundness and sweetness.
- Masks vegetal character.

**USAGE**

White wines

- After debourbage at the start of alcoholic fermentation
- During aging
- Duration of contact according to objectives

Red wines powerful in aromas

- Add at reception of harvest and / or maceration
- During aging
- Duration of maceration according to objectives

Red wines powerful in tannins

- Addition at reception of harvest and / or maceration
- During aging
- Duration of maceration according to objectives

- **USAGE:** Fermentation and/or aging
- **AGING PERIOD:** 2 to 7 weeks